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Small Equipment for the School Lunch

UNITED STATES DEPARTMENT OF AGRICULTURE

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Small Equipment for the School Lunch¹

Prepared by the Bureau of Human Nutrition and Home Economics
in cooperation with the Production and Marketing Administration

The lists of small equipment for lunch programs of various sizes, given in this publication, have been prepared as a guide to school people in planning new school lunch programs or in selecting supplemental equipment for lunchrooms in operation. The articles listed are classified according to use: Food preparation, serving, cleaning, and maintenance. The lists are suggestive only, since various factors affect the need for small equipment in lunchrooms of similar size. Small equipment must be related to the large equipment with which it is used. Type of menu and type of food service, as well as number of workers and their abilities, must also be considered.

The menu that consists of a planned meal with few food choices requires less equipment for preparation and serving than the lunch that offers a wide variety of foods. Requirements for china, glasses, and silverware vary according to the types of food served, kind of service, length of the serving period, dishwashing facilities, and the help available. To provide for such variations, ranges in the number of some of the items listed have been suggested. Allowances have been made to cover the usual loss and breakage.

The size and number of glasses needed depends upon whether they are used for water or fruit juices. Air drying of dishes, which is strongly

¹ For recommendations on space and large equipment, see Planning and Equipping School Lunchrooms, U. S. Department of Agriculture, Production and Marketing Administration, PA-60. 1948.

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Mrs. Edith M. Cushman, Supervisor of School Lunches, State Department of Education, Hartford, Conn.

recommended for sanitary reasons, will reduce both the dish towel requirement and laundry bill.

In the kitchen, a cook's table and other work space with suitable wood surface may eliminate the need for cutting and pastry boards. Knives of different kinds are suggested since work can be done most efficiently with the particular knife best suited to the purpose. Knife racks are recommended for protecting blades when not in use.

In quantity food preparation, weighing dry ingredients is more rapid and accurate than measuring by volume; therefore, scales are recommended for all lunchrooms. Measuring utensils for liquids are included in sufficient numbers to be readily available.

Dishers (scoops) in a variety of sizes are included to help the lunchroom worker serve uniform portions. The disher is convenient for portioning salads and sandwich fillings, and for serving macaroni and cheese, mashed potatoes, puddings, and the like.

Many of the utensils listed can serve more than one purpose. For example, spoons especially for serving are optional since mixing spoons can be used if necessary for serving as well as for food preparation. Small articles are listed by the dozen or half dozen for economy of purchase.

A pressure cooker is suggested for small lunchrooms and for those not equipped with institutional compartment steamers. It is a time and fuel saver in the preparation of foods for which cooking under pressure is a recommended procedure.

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SMALL EQUIPMENT FOR THE SCHOOL LUNCH

Article	Description	Size	Number recommended for serving—			
			50-75	75-150	150-250	250-350
FOOD PREPARATION						
Beater, rotary	Large, ball-bearing; stainless steel blades; easy-grip handle. Wire, wooden handle.	1.	2	2	2	2.
Blender, pastry		1.	1	0	0	0.
Boards:						
Cutting board	2-inch maple or ash, kiln dried—	1.	2	2	2	2.
Pastry board	Smooth, well-seasoned wood, no cracks.	20 x 30 inches.	1.	1	1	1.
Bread box or case (optional).	Japanned tin, wood, or stainless steel, or perforated lard can (perforations not more than 1/16 inch).	Depends on conditions and number of loaves to be stored.				
Brushes:						
Pastry brush	Good-grade bristle, securely fastened.	1-2	1-2	2-4	2-4	2-4.
Vegetable brush	White fiber; twisted wire handle.	6	6	6	12.	
Chopper, food	Cast iron, heavily tinned; clamp-to-table type; different sized cutters.	Chops 4 to 5 pounds per minute.	1	1	1	1.
Cleaver (optional)	Steel blade; wooden handle.	6-inch blade—	1	1	1	1.
Clock		1	1	1	1	1.
Colander	Aluminum, stainless steel, or retinned ware; riveted handles.	14- to 16-inch diameter.	1	1	1	1.
Containers for storage:						
Staple food containers.	Japanned tin, stainless steel, or galvanized iron; fitted covers; rollers desirable on large cans.	Glass, enamel, or earthenware; fitted covers.	Size and number depend on type of food and amounts to be stored. May use empty lard or frozen food cans.			
Refrigerator containers.		Galvanized iron; fitted wire-screen covers; rollers desirable on large cans.	Size and number depend on type of food and amounts to be stored.			
Root vegetable containers.			Size and number depend on type of food and amounts to be stored.			
Cutlery rack						
Cutters:						
Biscuit cutter	Tin or aluminum.	2	2	2	2	2.
Butter cutter (optional).	Automatic separation—	44, 48, 52, or 56 cuts per pound.	1	1	1	1.
Cooky cutter	Tin or aluminum.	Set	1	1	2	3.

SMALL EQUIPMENT FOR THE SCHOOL LUNCH—Continued

Article	Description	Size	Number recommended for serving—				
			50-75	75-150	150-250	250-350	350-500
FOOD PREPARATION—Continued							
Double boiler.....	Aluminum; Riveted side handles; fitted covers; semihavy.	{ 11-quart..... 15-quart.....	1..... 1.....	1..... 2.....	1..... 3.....	1..... 3.....	1..... 3.....
Fork, cook's (optional).....	2-tined, cocobolo handle, well riveted.	{ 14-inch..... 20-inch.....	1..... 0.....	1..... 0.....	1..... 1.....	2..... 2.....	2..... 2.....
Funnel.....	Block tin or aluminum.....	5½-inch diameter.....	1.....	1.....	1.....	1.....	1.....
Graters:							
Hand grater.....	Tin, hotel type.....		1.....	1.....	1.....	1.....	1.....
Machine grater, slicer, shredder.....	Hand-operated, 5 to 7 rotors.....		1.....	1.....	1.....	1.....	1.....
Knives:							
Boning knife (optional).....	Stainless steel blades, riveted into handles with 2 rivets.	6-inch blade.....	0.....	0.....	1.....	2.....	2.....
Bread knife.....	Steel, saw edge.....	9½-inch blade.....	1.....	1.....	1.....	1.....	1.....
Butcher knife (optional).....	10-inch blade.....	1.....	1.....	2.....	2.....	2.....
Corer, hand.....	Timed.....		1.....	2.....	2.....	3.....	4.....
Corer and parer.....	Mechanical, hand-powered.....		0.....	0.....	0.....	1.....	1.....
French cook's knife.....		10-inch blade.....	1.....	1.....	1.....	1.....	1.....
Fruit knife.....		6-inch blade.....	1.....	1.....	2.....	2.....	2.....
Paring knife.....		3-inch blade.....	3-6.....	3-6.....	6-12.....	6-12.....	6-12.....
Peeler, hand.....	Floating blade.....		2.....	2.....	3.....	3.....	3.....
Slicer, hotel.....		8-inch blade.....	1.....	1.....	1.....	1.....	1.....
Spatula.....	Flexible blade.....	{ 7-inch blade..... 13½-inch blade.....	1-2..... 1-2.....	1-2..... 2-3.....	2-4.....	2-4.....	2-4.....
Sharpener, knife.....			1.....	1.....	1.....	1.....	1.....
Measures.....	Aluminum, graduated.....	1-cup.....	2-3.....	2-3.....	2-4.....	3-6.....	3-6.....
	Aluminum, graduated in cups.....	1-quart.....	1.....	1-2.....	2-3.....	2-4.....	2-4.....
	Aluminum, graduated in quarts.....	1-gallon.....	1.....	1-2.....	1-2.....	2-3.....	2-3.....
Mixing bowls.....	Alumilite finish, aluminum, earthenware, or stainless steel.	{ 1½-quart..... 3-quart..... 5-quart..... 12-quart.....	2..... 2..... 1..... 1.....	2..... 3..... 2..... 1.....	2..... 4..... 2..... 2.....	2..... 4..... 4..... 3.....	2..... 4..... 4..... 4.....

Openers:							
Can opener.....	Table model, heavy duty for No. 10 cans; adjustable; removable parts.		1.....	1.....	1.....	2.....	2.....
Can and bottle openers.....	Small hand type.....		2.....	2.....	3.....	3.....	3.....
Pail.....	Retinned or aluminum.....	10- to 12-quart.....	2.....	2.....	2.....	2.....	2.....
Paddle, mixing.....	Hardwood.....	30-inch length.....	0.....	0.....	1.....	2.....	2.....
Pans:							
Baking pan.....	Aluminum, seamless; rectangular.		Number depends on pan size, menu, and number served.				
Bread pan.....	Tin, 22-gage; seamless; rolled edges.		Number depends on pan size, menu, and number served.				
Bun pan.....	Block tin or aluminum; seamless; turned up on 4 sides.		Number depends on pan size, menu, and number served.				
Dishpan.....	Aluminum or retinned; loop handles.	17-quart.....	1.....	1.....	2.....	2.....	2.....
Frying pan.....	Aluminum or iron; lipped; lightweight.	7- to 8-inch diameter.....	1.....	1.....	1.....	1.....	1.....
Muffin pan.....	Retinned; 12 cups per frame.	2½ x 1½ inches.....	5-8.....	3½-1½ dozen	1½-2 dozen	2-2½ dozen	2½-3½ dozen
Pie pan (optional).....	Tin, seamless.....	9½ x 1½ inches deep.....	8-12.....	1-2 dozen	2-1 dozen	4-6 dozen	6-8 dozen
Roasting pan.....	Iron; 2-strap, loop handles.....	20 x 14 x 3½ inches.....	Optional.....	Optional.....	3.....	4.....	5.....
Saucepans.....	Aluminum.....	{ Household (1-quart) Household (2-quart) Semihavy (4-quart) Semihavy (6-quart)	1..... 1..... 1..... 0.....	2..... 2..... 1..... 0.....	2..... 2..... 1..... 2.....	2..... 2..... 1..... 2.....	2..... 2..... 1..... 2.....
Potato masher.....	Heavy wire; wooden handle.....		1.....	1.....			Electric mixer.
Pots:							
Saucepot with cover.....	Aluminum; semihavy; flat bottom, straight sides.	{ 2-gallon..... 5-gallon..... 6½-gallon, 12-inch diameter..... 10-gallon, 14-inch diameter.....	2..... 1..... 2..... 0.....	1..... 2..... 3..... 1.....	1..... 3..... 3..... 2.....	1..... 3..... 4..... 2.....	1..... 3..... 4..... 2.....
Stockpot with cover.....							
Extra covers for saucerpans and saucepots.....							As needed.
Pot holders.....	Padled, cotton.....	8 x 8 inches.....	8.....	8.....	1-1½ dozen	1-2 dozen	1-3 dozen
Pressure cooker.....	Aluminum.....	25-quart.....	1.....	1.....	2, or steam cooker for larger quantity.		
Reamer.....	Aluminum; lipped bowl.....		1.....	1.....	2.....	2.....	2.....
Ricer, vegetable (optional).....	Retinned; rotating disk; hotel size.		1.....	1.....	1.....	1.....	1.....
Rolling pin.....	Hardwood; revolving handles.....		1.....	1.....	1.....	2.....	2.....
Saw, butcher's (optional).....		18-inch blade.....	1.....	1.....	1.....	1.....	1.....
Seeds and weights.....	{ Balance with scoop container..... Platform.....	{ 25-pound..... 300-pound.....	1..... 0.....	1..... 0.....	1..... 0.....	1..... 1.....	1..... 1.....

SMALL EQUIPMENT FOR THE SCHOOL LUNCH—Continued

Article	Description	Size	Number recommended for serving—				
			50-75	75-150	150-250	250-350	350-500
FOOD PREPARATION—Continued							
Scoops:							
Flour scoop		4 x 7 inches	1	1	2	2	2
Sugar scoop		3 x 5 inches	1	1	2	2	2
Scraper, bowl	Rubber, curved on one side		2	2	4	6	6
Shakers, salt and pepper (optional)					As needed.		
Shears, kitchen	Steel	8-inch	1	1	1	1	1
Sieve	Wire mesh, extension type, reinforced.		1	1	2	2	2
Sifter, flour	Aluminum or heavy tinned; 1 handle; double sifter.		1	2	2	2	2
Skimmer	Retinned or stainless steel; perforated.	4-inch diameter	1	1	2	2	2
Slicer, egg	Aluminum		1	1	1	1	1
Spoons:							
French pastry spoon	Maple wood	12-inch	1	1	2	3	3
Measuring spoon	Aluminum	1/4 to 1 tablespoon	2-3	2-3	3-4	3-4	3-4
Mixing spoon	Retinned or stainless steel	11- to 15-inch	1-6	1-6	2-0	2-12	3-12
Slotted mixing spoon	do	11- to 15-inch	1-1	1-1	2-6	2-6	2-6
Tablespoon	Stainless steel or nickel silver		6	6	9	9	9
Steel, butcher's (optional)	Carbon steel; hardwood handle with guard.	14-inch	1	1	1	1	1
Strainer, china cap	Retinned or aluminum	8-inch	1	1	1	1	1
Turners:							
Pancake turner	Stainless steel or aluminum	4-inch blade	1	1	2	3	3
Hamburger turner	do	8-inch blade	1	1	1	2	2
Whip	Piano wire, wound handle	10 to 12 inches long	1	1	1	1	1
SERVING							
Compartment racks for glasses	20-compartment, metal 25-compartment, metal 36-compartment, metal				As needed.		
					As needed.		
					As needed.		

Dishers (scoops)	Chromium plate; metal, composition, or wood handle.	No. 8 (1/4 cup) No. 10 (3/4 cup) No. 12 (1/2 cup) No. 16 (1/4 cup) No. 24 (2 1/2 tablespoons) No. 30 (2 tablespoons) No. 40 (1 1/2 tablespoons)	1-2 1 1 1 1 1-2 1	1-2 1-2 1 1 1 1-2 1	1-2 1-2 1-2 1-2 1-2 1-2 1	1-2 1-2 1-2 1-2 1-2 1-2 1	1-3 1-3 1-3 1-3 1-2 1-2 1	1-3 1-3 1-3 1-3 1-2 1-2 1
Dishes:								
Cereal bowls		8-ounce	6-8 dozen	8-16 dozen	16-28 dozen	28-40 dozen	40-50 dozen	
Cups		6-ounce	do	do	do	do	do	Do.
Fruit dishes	Vitrified china	4 inches over-all	do	do	do	do	do	Do.
Plates, dinner		9 inches over-all	do	do	do	do	do	Do.
Salad or dessert		5 1/2 inches over-all	do	do	do	do	do	Do.
Glasses		8-ounce	do	do	do	do	do	Do.
Ladies	Stainless steel	2-ounce; 13-inch handle	1-2	1-3	1-3	2-4	2-4	
Paper napkin dispenser (optional)	Metal, enameled	8-ounce	1-2	1-2	1-2	2-4	2-4	
Pitcher	Aluminum or stainless steel	4- to 5-quart	2	2	3	3	3	
Silver box	Metal, 4 compartments				Size and number as needed.			
Silverware:								
Forks		6-8 dozen	8-16 dozen	16-25 dozen	25-35 dozen	35-50 dozen		
Knives	Stainless steel or 12-penny-weight triple plate	5-7 dozen	7-14 dozen	14-22 dozen	22-30 dozen	30-45 dozen		
Soupspoons		do	do	do	do	do		Do.
Teaspoons		0-8 dozen	8-16 dozen	16-25 dozen	25-35 dozen	35-50 dozen		
Spoons, serving:								
Plain (optional)		1-2	1-2	1-2	1-3	1-4		
Slotted (optional)		1-2	1-2	1-2	1-3	1-4		
Tongs	Metal	9-inch	1-3	2-6	2-6	3-6	3-6	
Trays	Plastic or metal	10 x 14 inches or 12 x 16 inches	5-7 dozen	7-14 dozen	14-22 dozen	22-30 dozen	30-45 dozen	
CLEANING AND MAINTENANCE								
Brooms:								
Corn broom	Full-length handle; 5-sewed, springy.	Household	1	1	2	2	2	
Push broom	Horsehair; full-length handle	14-inch brush	1	1	2	2	2	
Brushes:								
Bottle brush	Chinese bristle; twisted wire handle.	9-inch length	1-2	1-2	1-3	1-3	1-3	
Pot brush	Gong		1	2	2	3	3	

SMALL EQUIPMENT FOR THE SCHOOL LUNCH—Continued

Article	Description	Size	Number recommended for serving—			
			50-75	75-150	150-250	250-350
CLEANING AND MAINTENANCE—Continued						
Brushes—Continued						
Scrub brush	Ox fiber					
Do	Tampico fiber, solid black	10 x 3 inches	1	2	3	3.
Scrub brush, deck	Ox fiber, long wooden handle	8 x 2½ inches	1	1	2	2.
Bulletin board		10 x 3 inches	1	1	2	2.
Dish baskets	Type for dish machine or for dishwashing by other methods.					
Dishcloths	Cotton, mesh weave	17 x 17 inches	½-1 dozen	½-1 dozen	1-2 dozen	1-2 dozen.
Dish towels	Cotton or linen	26 x 36 inches	1-10 dozen	2-15 dozen	3-25 dozen	5-40 dozen.
Dustpan	Heavy, japanned steel		1	1	2	3.
Fire extinguisher	Type approved by insurance underwriters.					
First-aid kit						
Garbage can and cover	Galvanized; watertight	10-gallon	1	1	1	1.
Mops:		20-gallon	2	3	3	4.
Floor, wet, complete	String; detachable wooden handle.	0	0	0	1 -	3.
Mopheads, extra	16-ounce mophead					
Pails:		16-ounce	½ dozen	½ dozen	1 dozen	1 dozen.
Pail with wringer	Galvanized; with casters	10- to 12-quart	1	1	1	1.
Scrub pail	Galvanized		1	1	1	1.
Paper towel dispenser	Metal, enameled		1-2	1-3	2-4	2-4.
Step stool	Steps broad enough for safety		1	1	1	1.
Tools (optional):						
Hammer	Large		1	1	1	1.
Nail puller and wrecking bar			1	1	1	1.
Pliers and wire cutter			1	1	1	1.
Screw driver	Wood; folding type		1	1	1	1.
Towel rack			1	2	2-3	2-4.
Wood floor racks:						
For sink location	Type needed according to location and flooring.					
For storerooms						